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A

Treatise

ON

FAMILY WINE MAKING.

Entered at Stationers' Hall.

A Treatise

ON

FAMILY WINE MAKING:

CALCULATED FOR

MAKING EXCELLENT WINES

FROM

The Various Fruits of this United Country;

IN RELATION TO

STRENGTH, BRILLIANCY, HEALTH, AND ECONOMY

Explanatory of the whole process, and every other requisite
GUIDE *after the wine is made and in the cellar;*

Composed from practical knowledge and written expressly and exclusively for
DOMESTIC USE,

Containing Sixty Different Sorts Of Wine.

To which is also subjoined the Description of part of a recent *British Vintage* inclusive of an interesting Experimental Lecture.

BY P. P. CARNELL, ESQ. F. H. S. &c. &c.

Benedictus sis, tu Domine, Deus noster, Rex Mundi,
Qui creas fructus Telluris.

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1814.

TO THE

CALEDONIAN HORTICULTURAL SOCIETY.

GENTLEMEN,

The following Work on ***FAMILY WINE MAKING****, is intended for the use of the United Kingdom: and it being analogous to the plan and object of your Society, which by conferring prizes in relation to the making of Home-Made Wines, and the great encouragement given by you on* that *account will, I trust, sufficiently apologize for the liberty I have taken of inscribing* ***THIS TREATISE*** *to you.*

That success may attend your liberal and meritorious exertions is, gentlemen, the sincere wish of

Your humble and obedient servant,

P. P. CARNELL.

PREFACE.

A PREFACE is almost incompatible with a work of such great and universal national *utility*, as *this I trust will prove*.—The little that has ever been printed, on the subject of *Family* Wine Making, has been no more than a scattered few of highly defective and incoherent *receipts* in magazines, and old cookery books. And it is astonishing in such a country as this is, where every family who *can*, do make wine, that there *never has been* an express treatise published on the subject, that has discussed it with any *science, order, or perspicuity*.

Much useful information it is presumed will be found *here*, given in a very small compass, as this treatise contains *every requisite communication and information* for the *Making*, *Managing*, *and Preservation* of Domestic Wines; a communication so much and so long wanted by the public at large.

Many well read men, and particularly the *Bibliomanii*, think little of a book unless it be full of notes upon notes and reference after reference; nothing of the sort will be found here. This *concise Treatise* has been written merely *for utility*. It is plain, brief, and comprehensive, and will, it is hoped,

answer its intended purpose as it is.—Nevertheless, notes and references are certainly valuable and indispensable to some works; but a work of this nature surely is less confused and more beneficial without them.

Nor are all the various processes for wine making, &c. in this treatise jumbled together; but are divided and treated distinctly, so that any person while making their vintage, or otherwise wanting information respecting *any particular part* of the process, may immediately turn to it at once.

A repetition of the fermentations has been given, in order to impress the

minds more fully of those persons who are unacquainted with the nature of them, of their high importance and process indispensable to the making of *truly serviceable wines.*

Not a single matter is here proposed, as a component part of the wines, but such as is *constitutionally wholesome.*

PROVIDENCE, of its great goodness, at an early period of the World considered it necessary to bless mankind with a liquor whose salutary properties would give health and strength to their bodies, exhilarate their minds, and support them with fortitude to execute their

labors. Of all the various liquors for the sustenance of human nature, surely none is equal to inspire the soul with hilarity as the LIQUOR DIVINE.

A few centuries have only elapsed (3d *Richard* 2d *and long after*) since England cultivated vineyards which produced abundance of wine. And although at this time vineyards in this country are but very few, yet we are blessed with immense quantities of various fruits, from which most excellent wines may be made, and at a comparatively small expense: which must be considered an important *desideratum* at this or any subsequent period.

In respect to *Foreign Wines*, the exorbitant price now amounts nearly to a prohibition. Besides, they are so perniciously *doctored* (as it is commonly denominated) first by the makers and next by the merchants, as to change their generous vinous qualities so much that, to take a single glass of such wine a whole bottle must be drunk.—Nay more—immense quantities of mixtures are manufactured in this country, and many a Mr. and Mrs. Bull are hoaxed with them for foreign wines.

The *British Wine Vaults*, as baptized, are yet in an imperfect state, and are likely to remain so, partly from a circumstance *they cannot command*, and partly

from an improper process they pursue, from pecuniary motives, which render their wines unconstitutional. Nevertheless considerable improvements may be made in the process of the manufacture of *British Wines*. At present it is impossible to drink a bottle of these wines without experiencing their ill effects. When introduced, by families, at dinner or supper, they are usually passed off for Sherry or Madeira, and a glass is sometimes taken by way of *compliment* on the one party *or consequence* of the other, to *keep up appearances*.

As to *Family Made Wines* they are very rarely limpid and potent, their goodness and reputation have always

been low; the consumption extending only to a solitary glass now and then, to a stranger, on a Sunday, or some fair time. Most of those wines are never fermented, and all of them are too highly charged with saccharine. Those and other consequences render them so pernicious that persons having at one time drunk some glasses of them are afterwards on their guard, so that they have never answered the purpose of foreign wines;—WHICH, THAT THEY SHOULD, IS THE OBJECT OF THE PROCESS IN THIS TREATISE.

If Domestic Wine Makers are determined to follow their *innumerable old methods* of wine making, they certainly have it in their power to do so. How-

ever, it is hoped that they will lay aside all prejudice, follow the processes and precepts herein stated, and thereby enable themselves to make many generous and brilliant *vernacular* wines, as any imported from the continent :

" To cleanse the cloudy front of wrinkled care;
And dry the tearful sluices of despair."

GENERAL PROCESS

FOR THE FOLLOWING

VERNACULAR WINES.

GENERAL PROCESS

For all the Wines herein stated; systematically arranged under the following heads:—

Gathering the Fruit.
Picking the Fruit.
Bruising the Fruit.
Vatting the Fruit.

Vinous Fermentation.
Drawing the Must.
Pressing the Husk.
Casking the Must.

Spirituous Fermentation.
Racking the Wine.
Fining the Wine.
Bottling and Corking the Wine.

Drinking the Wine.

*** Where any little variation is made, from the *General Process*, it is explained with the *Recipe*.

GATHERING THE FRUIT.

It is of considerable consequence to the making *of good Wine,* that attention be paid to the *state and condition* of fruit. Fruit of every sort should be gathered in fine weather; those of the berry kind often appear ripe to the eye before they really are so, therefore it is requisite to taste them several times in order to ascertain that they are arrived at the *crisis of maturity*. This is an important point to the making *excellent wine*. If fruit be *not ripe*, the wine will be harsh and hard, unpleasant to the palate, and more so to the stomach; it will also require more spirit and saccharine, and take a longer time to be fit for the table if ever it be so. If fruit be *too ripe*, the wine from it will be

faint, low and vapid, it will not be strong and generous, it will also require more trouble, additional spirit and expense.

PICKING THE FRUIT.

That is, detaching the unripe and bad berries. The process is certainly a little tedious, but the result when the wine is drunk, of such fruit, will in its richness and quality be most eminently superior. Grapes also should have their stalks picked from them previous to their being placed in the vat.

BRUISING THE FRUIT.

A considerable advantage is gained by this operation in time and bulk. Be-

sides, it prepares the fruit for nature's hermetical elaboration. The quantity of fruit for making a vintage of domestic wine, is not so large but it may be bruised in a tub, and from thence removed into the vat, or if a very small quantity it may be bruised *in the vat.* While the fruit is picking by one person, another may bruise it, and as it is bruised remove it into the vat. (When Malaga or Smyrna Raisins are used, they are to be put into the vat with the water, to soak, and the following day taken out and bruised, then returned into the vat again, and the *general process* is to follow.)

VATTING THE FRUIT.

The first thing to be done, is placing a *huc-muc* or guard, on the inside of the vat *against the tap-hole,* to prevent the husks

escaping at the time the *must* is drawn off. Immediately as all the fruit is in the vat the portion of water assigned should be added, then the contents stirred up with the *vat-staff* and left to macerate until the next day, when the sugar, tartar, &c. diluted with some of the liquor, is to be put into the vat, and the whole again stirred up. The place where the vat is situated should be perfectly free from any noxious matter, or disagreeable smell; and should have free circulation of air and a temperature of not less than 58 degrees.

If a vinous fermentation do not take place, in a reasonable time, the contents must be often stirred, and the temperature of the place made warmer.

VINOUS FERMENTATION.

This may be said to be a DIVINE operation which the Omniscient Creator has placed in our cup of life, to transmute the fruits of the Earth into wine, for the benefit and comfort of his Creatures.

The *causes* that produce the *effects* of vinous fermentation are imperfectly known, for no *chemical exploration* as yet has been able to discover but a few well-ascertained facts.

The time of a vinous fermentation commencing, is always uncertain; it depends much on the quality and quantity of the contents of the vat, to its local situation, to the season or weather, and

most particularly to the greenness or ripeness of the fruit.

To produce a *medium* vinous fermentation the vats and contents ought to be placed in a temperature from 60 to 70 degrees. And if this is found not to produce fermentation in a short time, the temperature of the place must be still made warmer and the component matters often stirred with the vat-staff.

The commencement of a vinous fermentation may be pretty well known by plunging the thermometer into the middle of the contents of the vat, for a minute, and when taken out, if a fermentation has commenced the temperature of the contents will be higher than the place where the vats are situated.

Shortly after this, the vinous fermentation begins to be very conspicuous and may be very easily known by its taste, smell, appearance, and effects.

The contents will first gently rise, and swell with a slight movement and a little hissing.—Some time after, a considerable motion will take place, the contents will also increase in heat, and bulk, and at this crisis a quantity of air escapes. These effects continue a long time *changing and decomposing the primordial substances.*

It is the elaboration of the vinous fermentation that decomposes the saccharine, produces spirit in wine, and renders it wholesome: hence may be perceived the indispensable necessity of it.

Flavoring

When the vinous fermentation is about half over, the *flavoring* ingredients are to be put into the vat and well stirred into the contents.

If almonds form a component part, they are first to be beaten to a paste and mixed with a pint or two of the *must*.—Nutmegs, Cinnamon, Ginger, Seeds, &c. should, before they are put into the vat, be reduced to powder, and mixed with some of the *must*.

Time

It is impossible to lay down an exact time for a vinous fermentation; but for *eighteen gallons*, two or three days are generally sufficient for *white* wines; red wines may have a day or two more.

Towards the end of the vinous fermentation, the agitation, effervescence,

and discharges of air cease. The *must* also in the vat will give, by tasting, a strong vinous pungency to the tongue. This is the period (in order to have strong and generous wine) to stop the remaining slight fermentation by drawing off the *must*.

Drawing off the must

DRAWING THE MUST.

Must is the name of *new wine*, before it has gone through all the requisite processes and is perfected.

A cock, or spicket and faucet is to be put into the tap-hole of the vat, and the *must* drawn off immediately and put into open vessels, there to remain until the pressing is finished.

PRESSING THE HUSK.

As soon as all the *must* is drawn off from the vat, the *husks* (*residuum*) are to be put into *hair-bags*, the mouth of the bags is to be well fastened, then put into the press and the whole of the vintage pressed without delay.

When the pressing is all finished, the *must* that is pressed out is to be mixed with the *must* that was drawn off from the vat.

Many ways may be contrived for pressing a small vintage, for those persons who cannot afford to purchase a proper wine-press. And any hedge-carpenter can contrive a temporary press, with two

short flat boards and a long heavy pole to act as a *lever*. A thing of this sort may be made to have *very great power*.

Several wines, here treated of, do not require pressing; such wines may be strained through a *sweet, clean, canvas bag* made with a pointed end downwards sufficiently large to contain the *residuum*.

CASKING THE MUST.

The *must* may be casked in the place where the vintage is performed, or for conveniency it may be taken in portions to the cellar. Each cask is to be filled, within about an inch of the bung-hole, which should be covered over, *lightly* with a flat bit of wood, or some

other light matter that will answer the same purpose. This and the two last processes ought to be performed with alacrity.

The vinous fermentation is now no more and it is very conspicuously so by the cessation, the *must* being perfectly cool and calm, and it will remain in this state until a *spirituous* fermentation commences.

SPIRITUOUS FERMENTATION.

The spirituous fermentation differs from the vinous; it is essentially necessary to the clarification, the goodness, and perfection of the wine. And it may be said to be the last natural operation in the process of the vintage.

If the vinous fermentation has been

well conducted, and the wine cellar be not too cold, a *spirituous* fermentation will commence in a few days. But this will only be just perceptible by a little hissing, a slight effervescence, and the bit of wood on the bung-hole will move up and down at times in consequence of discharges of the remaining air (*gas.*)

This spirituous fermentation will abate in six or twelve days, the *time* depending on circumstances, on the quality and quantity of the WINE, the liquor being *now* intitled to this last appellation. The Brandy or spirit assigned should at *this time* be put to the wine by pouring it in gently *without disturbing the wine.* No doubt need be entertained but that an *association* will soon take place between the spirit and the wine as

effectually as if it had all been mixed together by agitation. The cask now if not full, must be filled up and bunged hand-tight with (if possible) *a wooden* bung covered with a piece of *new* canvas *much larger* than the bung, in order that the bung may be at any time taken out with more facility. In about a month after the spirit has been added, the cask will again want filling up, this should be done with (if to be had) the overplus of the vintage, if not with some other good wine. The cask must now be bunged up tight.

After this the cask is to be pegged once a month or oftener to see if the wine be clear and not thick, and as soon as it is perceived fine and bright it is to be racked off its lees.

RACKING THE WINE.

If the fermentations have been carried on well, it is of considerable importance to the excellence of all wines, and also to an early racking of them.

This is an operation highly requisite to the keeping wine good; to its purification, strength, color, brilliancy, *goût*, and aroma, and it is performed by drawing off the *wine* and leaving the *lees* in the cask. A siphon should be used for this purpose, but if not, the cask must be tapped (with a cock) two or three days previously to the wine being racked off.

Syphon.

It may be racked off into another cask, or into a vat or tub, and returned into the same cask again, *after it has been well cleaned:* and, if requisite, the cask

may be slightly fumigated, immediately before the wine is returned into it. The wine is now to be tasted, and if found to be very weak, a little spirit is to be given to it, the cask filled up and bunged tight.

The process of racking ought to be performed in temperate weather, and as soon after made as the wines appear any way clear, for perhaps a *second racking* may make them *perfectly brilliant*, and if so they will want no fining,; this is highly advantageous to any wines, but most particularly to red wines.

FINING THE WINE.

Many wines improperly made, or made of *bad* fruit, require fining *before* they are racked, nevertheless the operation of fining is not always necessary. Most

wines, well made, do not want fining; this point must first be ascertained, by drawing off a little of the wine into a glass, from a peg-hole, in front of the cask and if it be found *not perfectly brilliant* it is then to be fined.

Many are the means and materials for fining distempered wines, but for those lately made, and in health, the following methods will give them exquisite limpidity.

Finings.

One pound of fresh Marsh-Mallow Roots, washed clean, and cut into small pieces; macerate them in two quarts of soft water, twenty four hours, then gently boil the liquor down to three half pints, strain it, and when cold mix with it half an ounce of pipe-clay or chalk, in powder, then pour the mucilage into the cask,

stir up the wine so as not to disturb the lees and leave the vent-peg out for some days after.

Or boiled rice, two table spoonfuls, the white of one new egg, and half an ounce of burnt allum, in powder. Mix those matters up with a pint or more of the wine, then pour the mucilage into the cask and stir up the wine with a stout stick, but so as not to agitate the lees.

Or, dissolve, in a gentle heat, half an ounce of isinglass in a pint or more of the wine, then mix with it half an ounce of chalk, in powder; when the two are well incorporated, pour it into the cask and stir up the wine, but so as not to disturb the lees.

As soon as wines are clear and bright, after being fined down, they ought to be racked into a sweet, clean, cask, the cask filled up and bunged tight.

BOTTLING AND CORKING.

Fine clear weather is best for bottling all sorts of wines, and much cleanliness is required in this operation. The first consideration, in bottling wines, is to examine and see if the wines are in a proper state for this purpose. It is folly to attempt bottling, *before the wines are fine and brilliant*, as they will never brighten after.

Before this operation is commenced all the apparatus is to be in readiness.—The bottles must be all sound, clean, and dry, with plenty of good sound corks, as

much depends on them; surely no one would *wittingly* spoil a bottle of *good* wine for the sake of using a *bad* cork.

A finger ought to be introduced into the neck of each bottle, as they are corked; by this means it is ascertained what cork will best fit each of them. The small end of the cork that enters the bottle, is first to be squeezed with, if convenient, blunt iron or wooden pincers.

The cork is to be put in with the hand, and then driven well in with a flat wooden mallet, the weight of which ought to be a *pound and a quarter*, but however not to exceed a pound and a half, for if the mallet be too light or too heavy, it will not drive the cork in *properly*, and is also liable to *break the bottle.* The corks must so completely fill up the neck of

each bottle as to render them *air tight*, if they are not, the cork must be withdrawn and another put in. The corker must so manage as to leave a space of an inch between the wine and the cork.

When all the wine is bottled, it is to be stored in a cool cellar, and *on no account on the bottles' bottoms*, but on their sides, and saw-dust, if to be had, if not moss or hay, put copiously between them to prevent their breaking, which would of course waste the wine.

DRINKING.

The moderns are pretty well acquainted with the delights of the *bottle*, or in other words with the enchanting effects of *good wine*, nevertheless a few remarks may be made.

Wines, whatever their color may be, ought, when drunk, to be clear and brilliant, for the same wines if not so, will not be so wholesome, nor will they have their proper fine *goût*.

Wines that have not age given them will not drink, by many degrees, so potent as they would have done had that been granted.

Wines are known by their *taste, brightness, color, aroma*.—The requisite criterion of *truly good* wines are, that they possess *strength, beauty, fragrance, coolness, and briskness*.

Family made wines seldom have fair play, they are mostly drunk nearly as soon as made. How can individuals expect their wines to be good, generous, and

drink well under such improper circumstances.

For the sake of information, on this subject, and to shew that wines *well made*, of the fruits of this country, will keep many years and improve thereby, I will just say a word relative to the wine I made in 1803.

To produce a wine approximating those of Madeira, or the best white wine of Minorca was my intention, and the success was equal to my expectations.

The wine was made almost neat of the fruit, only six gallons of water, twenty five pounds of saccharine, and one gallon of brandy, was employed in the product of one hundred and thirty seven gallons of wine.

As all the operations had been well performed, I determined preserving a sample of the wine, in order to ascertain *how long* an English-made wine, of fruits of our own country, might be kept *good and generous*.—The wine has been tasted this day, Easter Monday, 1814, and it is found to be *strong*, *brilliant*, *fragrant*, and sufficiently *Frisca*.

RECIPES,

CONTAINING

Sixty varieties of Vernacular Wines.

EIGHTEEN GALLONS *is here given as a* STANDARD *for all the following* Recipes, *it being the most convenient size cask to Families.*

If, however, only half the quantity of Wine is to be made, it is but to divide the portions of the materials in half. If on the other hand, double the quantity is to be made, then it is but to double the portions. So that by variation *it will answer every size cask.*

The vintager is requested to notice that the Recipes are divided into divisions, *which indicate that the materials are to be used by so many* distinct *periods as there are divisions. This is explained in the* General Process,

No. I.

RED GOOSEBERRY WINE.

EIGHTEEN GALLONS.

Cold Soft Water, Ten Gallons.

Red Gooseberries, Eleven Gallons. 10/=

Raw Sugar, Sixteen Pounds. 3/=

Beet-Root, sliced, Two Pounds. =/3

Red Tartar, in fine Powder, Three Ounces. =/6

Sasafras Chips, One Pound. 3/=

Brandy, One Gallon, or less. 24/=

40/9 say 45/=

2/6 gall.

No. II.

RED GOOSEBERRY WINE.

EIGHTEEN GALLONS.

Cold Soft Water, Twelve Gallons.
Red Gooseberries, Eight Gallons.

Raw Sugar, Eighteen Pounds.
Red Tartar, in fine Powder, Three Ounces.

Cinnamon, bruised or in Powder, One Ounce.
Orange-Thyme, a Handful.

Brandy, Two Quarts, or more.

No. III.

RED AND WHITE GOOSEBERRY WINE.

EIGHTEEN GALLONS.

Cold Soft Water, Nine Gallons.
Red Gooseberries, Four Gallons.
White Gooseberries Six Gallons.

Raw Sugar, Fourteen Pounds.
Honey, Four Pounds.
Tartar, in fine Powder, Three Ounces.

Bitter Almonds, Two Ounces.
Sweet-Briar Two Handfuls.

Brandy, One Gallon, or less.

No. IV.

WHITE GOOSEBERRY WINE.

EIGHTEEN GALLONS.

Cold Soft Water, Nine Gallons.
White Gooseberries, Ten Gallons.

Refined Sugar, Twelve Pounds.
Honey, Eight Pounds.
White Tartar, in fine Powder, Two Ounces.

Orange and Lemon Peel, Two Ounces dry, or Four Ounces fresh.

White Brandy, One Gallon.

No. V.

WHITE GOOSEBERRY WINE.

EIGHTEEN GALLONS.

Cold Soft Water, Twelve Gallons.
White Gooseberries, Eight Gallons.

Raw Sugar, Twenty-five Pounds.
White Tartar, in fine Powder, Two Ounces.

Ginger, in Powder, Three Ounces.
Rosemary Leaves, One Handful.

White Brandy, Two Quarts.

No. VI.

GOOSEBERRY AND CURRANT WINE.

EIGHTEEN GALLONS.

Cold Soft Water, Eight Gallons.

Gooseberries, Six Gallons.

Currants, Six Gallons.

Raw Sugar, Sixteen Pounds.

Honey, Four Pounds.

Tartar, in fine Powder, Two Ounces.

Bitter Almonds, Two Ounces.

Brandy, Two Quarts, or more.

No. VII.

GOOSEBERRY AND CURRANT WINE.

EIGHTEEN GALLONS.

Cold soft Water, Eleven Gallons.

Gooseberries and Currants, Eight Gallons.

Raw Sugar, Twenty-five Pounds.

Tartar, in fine Powder, Two Ounces.

Ginger, in Powder, Three Ounces.

Sweet-Majoram, One Handful.

British Spirit, Two Quarts, or more.

No. VIII.

RED CURRANT WINE.

EIGHTEEN GALLONS.

Cold Soft Water, Eleven Gallons.

Red Currants, Eight Gallons.

Raspberries, One Quart.

Raw Sugar, Twenty-Pounds.

Beet-Root, Sliced, Two Pounds.

Red Tartar, in fine Powder, Three Ounces.

One Nutmeg, in fine Powder.

Brandy, One Gallon.

No. IX.

RED AND WHITE CURRANT WINE.

EIGHTEEN GALLONS.

Cold Soft Water, Nine Gallons.
White and Red Currants, Ten Gallons.

Raw Sugar, Sixteen Pounds.
Honey, Six Pounds.
Tartar in fine Powder, Two Ounces.

Peach-Leaves, Four Handfuls.

Brandy, One Gallon, or less.

No. X.

RED AND WHITE CURRANT WINE.

EIGHTEEN GALLONS.

Cold Soft Water, Twelve Gallons.
White Currants, Four Gallons.
Red Currants, Three Gallons.

Raw Sugar, Twenty-five Pounds.
White Tartar, in fine Powder, Three Ounces.

Sweet-Briar Leaves, One Handful.
Lavender Leaves, One Handful.

Spirits, Two Quarts or more.

No. XI.

DUTCH RED CURRANT WINE.

EIGHTEEN GALLONS.

Cold Soft Water, Nine Gallons.

Red Currants, Ten Gallons.

Raw Sugar, Ten Pounds.

Beet-Root, sliced, Two Pounds.

Red Tartar, in fine Powder, Two Ounces.

Bitter Almonds, One Ounce.

Ginger, in Powder, Two Ounces.

Brandy, One Quart.

No. XII.

DUTCH RED CURRANT WINE.

EIGHTEEN GALLONS.

Cold Soft Water, Eleven Gallons.

Red Currants Eight Gallons.

Raw Sugar, Twelve Pounds.

Red Tartar, in fine Powder, Two Ounces.

Coriander Seed, bruised, Two Ounces.

British Spirit, Two Quarts.

No. XIII.

VARIOUS SORTS OF BERRIES ADAPTED TO A SMALL GARDEN.

EIGHTEEN GALLONS.

Cold Soft Water, Eleven Gallons.
Fruit, Eight Gallons.

Treacle, Fourteen or Sixteen Pounds.
Tartar, in Powder, One Ounce.

Ginger, Four Ounces, in Powder.
Sweet Herbs, Two Handfuls.

Spirits, One or Two Quarts.

No. XIV.

ANY MIXED FRUITS OF THE BERRY KIND.

EIGHTEEN GALLONS.

Cold Soft Water, Two Gallons.

Fruit, Eighteen Gallons.

Honey, Six Pounds.

Tartar, in fine Powder, Two Ounces.

Peach-Leaves, Six Handfuls.

Brandy, One Gallon.

No. XV.

WHITE CURRANT WINE.

EIGHTEEN GALLONS.

Cold Soft Water, Nine Gallons.
White Currants, Nine Gallons.
White Gooseberries, One Gallon.

Refined Sugar, Twenty-five Pounds.
White Tartar, in Powder, One Ounce.

Clary Seed, bruised, Two Ounces, or Clary Flowers, or Sorrel Flowers, Four Handfuls.

White Brandy, One Gallon.

No. XVI.

WHITE CURRANT WINE.

EIGHTEEN GALLONS.

Cold Soft Water, Ten Gallons.

White Currants, Ten Gallons.

Refined Sugar, Twenty-five Pounds.

White Tartar, in fine Powder, One Ounce.

Bitter Almonds, Two Ounces.

White Brandy, One Gallon.

No. XVII.

WHITE CURRANT WINE.

EIGHTEEN GALLONS.

Cold Soft Water, Twelve Gallons.
White Currants, Nine Gallons.

Raw Sugar, Thirty Pounds, or less.
White Tartar, in fine Powder, One Ounce.

Lavender and Rosemary Leaves, Two Handfuls.

Spirits, Two Quarts, or more.

No. XVIII.

BLACK CURRANT WINE

EIGHTEEN GALLONS.

Cold Soft Water, Ten Gallons.

Black Currants, Six Gallons.

Strawberries, Three Gallons.

Raw Sugar, Twenty-five Pounds.

Red Tartar, in fine Powder, Six Ounces.

Orange-Thyme, Two Handfuls.

Brandy, Two or Three Quarts.

No. XIX.

BLACK CURRANT WINE.

EIGHTEEN GALLONS.

Cold soft Water, Twelve Gallons.

Black Currants, Five Gallons.

White or Red Currants, or both, Three Gallons.

Raw Sugar, Thirty Pounds, or less.

Red Tartar, in fine Powder, Five Ounces.

Ginger, in Powder, Five Ounces.

Brandy, One Gallon, or less.

No. XX.

STRAWBERRY WINE.

EIGHTEEN GALLONS.

Cold Soft Water, Seven Gallons.
Cyder, Six Gallons.
Strawberries Six Gallons.

Raw Sugar, Sixteen Pounds.
Red Tartar, in fine Powder, Three Ounces.

The peel and juice of Two Lemons.

Brandy, Two or Three Quarts.

No. XXI.

STRAWBERRY WINE.

EIGHTEEN GALLONS.

Cold Soft Water, Ten Gallons.

Strawberries, Nine Gallons.

Raw Sugar, Twenty-five Pounds.

Red Tartar, in fine Powder, Three Ounces.

Two Lemons and Two Oranges, Peel and Juice.

Brandy, One Gallon.

No. XXII.

RASPBERRY WINE.

EIGHTEEN GALLONS.

Cold Soft Water, Six Gallons.

Cyder, Four Gallons.

Raspberries, Six Gallons.

Any other Fruit, Three Gallons.

Raw Sugar, Eighteen or Twenty Pounds.

Red Tartar, in fine Powder, Three Ounces.

Orange and Lemon Peel, Two Ounces dry, or Four Ounces, fresh.

Brandy, Three Quarts.

No. XXIII.

RASPBERRY WINE.

EIGHTEEN GALLONS.

Cold Soft Water, Ten Gallons.

Raspberries, Five Gallons.

Red, or White Currants, Four Gallons.

Raw Sugar, Twenty Pounds.

Honey, Six Pounds.

Red Tartar, in fine Powder, Four Ounces.

Brandy, One Gallon.

No. XXIV.

ELDERBERRY WINE.

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EIGHTEEN GALLONS.

Cold Soft Water, Sixteen Gallons.

Malaga Raisins, Fifty Pounds.

Elderberries, Four Gallons.

Red Tartar, in fine Powder, Four Ounces.

Ginger, in Powder, Five Ounces.

Cinnamon, Cloves, and Mace, Two Ounces.

Three Oranges or Lemons, Peel and Juice.

Brandy, One Gallon.

No. XXV.

ELDERBERRY WINE.

EIGHTEEN GALLONS.

Cold Soft Water, Ten Gallons.
Elderberries, Ten Gallons.

Raw Sugar, Forty-five Pounds.
Red Tartar, in fine Powder, Eight Ounces.

Ginger, in Powder, Four Ounces.
Bitter Almonds, Three Ounces.
Two Lemons, Peel and Juice.

Brandy, One Gallon, or less.

No. XXVI.

ELDERBERRY WINE.

EIGHTEEN GALLONS.

Cold Soft Water, Twelve Gallons.
Elderberries, Eight Gallons.

Raw Sugar, Forty Pounds.
Red Tartar, in fine Powder, Seven Ounces.

Ginger, in Powder, Five Ounces.
One Nutmeg, in Powder.
Two Lemons, Peel and Juice.

Rum, One Gallon.

No. XXVII.

ELDERBERRY WINE.

EIGHTEEN GALLONS.

Cold Soft Water, Eight Gallons.

Elderberries Six Gallons.

Cyder Five Gallons.

Raw Sugar, Thirty Pounds.

Red Tartar, Six Ounces.

Ginger, in Powder, Six Ounces.

Lavender and Sweetbriar Leaves, Two Handfuls.

Rum, Two Quarts, or more.

No. XXVIII.

WORTLEBERRY OR BILBERRY WINE.

EIGHTEEN GALLONS.

Cold Soft Water, Six Gallons.
Cyder, Six Gallons.
Berries, Eight Gallons.

Raw Sugar, Twenty Pounds.
Tartar, in fine Powder, Four Ounces.

Ginger, in Powder, Four Ounces.
Lavender and Rosemary Leaves, Two Handfuls.

Rum, or British Spirits, One Gallon.

No. XXIX.

JUNIPERBERRY WINE.

EIGHTEEN GALLONS.

Cold Soft Water, Eighteen Gallons.

Malaga or Smyrna Raisins, Thirty-five Pounds.

Juniperberries, Nine Quarts.

Red Tartar, Four Ounces.

Wormwood and Sweet Marjoram, Two Handfuls.

British Spirit, Two Quarts, or more.

*** Ten or twelve days is not too long for this wine to ferment.

No. XXX.

DAMSON WINE.

EIGHTEEN GALLONS.

Cold Soft Water, Eleven Gallons.

Damsons, Eight Gallons.

Raw Sugar, Thirty Pounds.

Red Tartar, in fine Powder, Six Ounces.

Brandy, One Gallon.

When the *must* has fermented two days, (during which time it should be stirred up two or three times,) take out of the vat, about two or three quarts of the stones and break them and the kernels, and then return them into the vat again.

No. XXXI.

DAMSON WINE.

EIGHTEEN GALLONS.

Cold soft Water, Thirteen Gallons.

Damsons, Six Gallons.

Raw Sugar, Twenty-five Pounds.

Red Tartar, in fine Powder, Five Ounces.

Rum, One Gallon.

Proceed with the stones of the Damsons as in No. 30.

No. XXXII.

DAMSON WINE.

EIGHTEEN GALLONS.

Cold Soft Water, Seven Gallons.

Cyder, Eight Gallons.

Damsons, Four Gallons.

Raw Sugar, Twenty Pounds.

Red Tartar, in fine Powder, Four Ounces.

Sweetbriar Leaves, Two Handfuls.

British Spirits, Two Quarts.

Proceed with the stones as in No. 30.

No. XXXIII.

CHERRY WINE.

EIGHTEEN GALLONS.

Cold Soft Water, Ten Gallons.

Cherries, Ten Gallons.

Raw Sugar, Thirty Pounds.

Red Tartar, in fine Powder, Three Ounces.

Brandy, Two or Three Quarts.

Two days after the Cherries have been in the vat, take out about three quarts of the cherry-stones, break them and the kernels, and return them in the vat again.

No. XXXIV.

CHERRY WINE.

EIGHTEEN GALLONS.

Cold Soft Water, Twelve Gallons.

Cherries, Eight Gallons.

Raw Sugar, Twenty-five Pounds.

Red Tartar, in fine Powder, Two Ounces.

Brandy One Gallon.

Proceed with the stones as in No. 33.

No. XXXV.

PEACH WINE.

EIGHTEEN GALLONS.

Cold Soft Water, Eighteen Gallons.

Refined Sugar, Twenty-five Pounds

Honey, Six Pounds.

White Tartar, in fine Powder, Two Ounces.

Peaches, Sixty or Eighty in number.

Brandy, Two Gallons.

The *first division* is to be put into the vat, and the day after, *before* the Peaches are put in, take the stones from them and break them and the kernels, and then put them and the pulp into the vat, and proceed with the General Process.

No. XXXVI.

PEACH WINE.

EIGHTEEN GALLONS.

Cold Soft Water, Eighteen Gallons.

Refined Sugar, Thirty Pounds.

White Tartar, in fine Powder, Two Ounces.

Peaches, Forty or Fifty in number.

Brandy, One Gallon.

Proceed with the Peach stones as in No. 35.

No. XXXVII.

APPLE WHITE WINE.

EIGHTEEN GALLONS.

Cold Soft Water, Two Gallons.

Apples, well bruised, Three Bushels.

Honey, Ten Pounds.

White Tartar, Two Ounces.

One Nutmeg, in Powder.

Rum, Two Quarts.

No. XXXVIII.

APPLE RED WINE.

EIGHTEEN GALLONS.

Cold Soft Water, Two Gallons.

Apples, well bruised, Three Bushels.

Raw Sugar, Fifteen Pounds.

Beet-Root, sliced, Four Pounds.

Red Tartar, in fine Powder, Three Ounces.

Ginger, in Powder, Three Ounces.

Rosemary and Lavender Leaves, Two Handfuls.

British Spirits, Two Quarts.

No. XXXIX.

HONEY WHITE WINE.
MEAD. METHEGLIN.

EIGHTEEN GALLONS.

Cold Soft Water, Seventeen Gallons.

White Currants, Six Quarts.

Honey, Thirty Pounds.

White Tartar, in fine Powder, Three Ounces.

Balm and Sweetbriar, Two Handfuls.

White Brandy, One Gallon.

No. XL.

HONEY WHITE WINE, MEAD. METHEGLIN.

EIGHTEEN GALLONS.

Cold Soft Water, Eighteen Gallons.

Honey, Forty Pounds.

White Tartar, in fine Powder, Three Ounces.

Roses, Five or Six Handfuls.

Peach Leaves, Three Handfuls.

White Brandy, One Gallon.

No. XLI.

HONEY RED WINE. MEAD. METHEGLIN.

EIGHTEEN GALLONS.

Cold Soft Water, Seventeen Gallons.

Red Currants, Six Quarts.

Black Currants Two Quarts.

Honey, Twenty-five Pounds.

Beet-Root, sliced, One Pound.

Red Tartar, in fine Powder, Four Ounces.

Cinnamon, in Powder, Two Ounces.

Brandy, One Gallon.

No. XLII.

COWSLIP WINE.

EIGHTEEN GALLONS.

Cold Soft Water, Ten Gallons.

Malaga Raisins, Thirty Pounds.

Cyder, Eight Gallons.

Honey, Ten Pounds.

Tartar, in fine Powder, Two Ounces.

Cowslip-flowers Sixteen Pounds.

Brandy, One Gallon.

No. XLIII.

COWSLIP RED WINE.

EIGHTEEN GALLONS.

Cold Soft Water, Eighteen Gallons.
Smyrna Raisins, Forty Pounds.

Beet-Root, sliced, Three Pounds.
Red Tartar, in fine Powder, Two Ounces.

Cowslip-flowers, Fourteen Pounds.
Cloves and Mace, in Powder, One Ounce.

Brandy, One Gallon.

No. XLIV.

COWSLIP WHITE WINE.

EIGHTEEN GALLONS.

Cold Soft Water, Eighteen Gallons.
Malaga Raisins, Thirty-five Pounds.
White Tartar, in fine Powder, Two Ounces.

Cowslip-flowers, Sixteen Pounds.

White Brandy, One Gallon.

No. XLV.

COWSLIP WHITE WINE.

EIGHTEEN GALLONS.

Cold Soft Water, Eighteen Gallons.
Raw Sugar, Thirty-five Pounds.
White Tartar, in fine Powder, Four Ounces.

Cowslip-flowers, Twelve Pounds.
Ginger, in Powder, Four Ounces.

Rum, One Gallon.

No. XLVI.

CYDER WHITE WINE.

EIGHTEEN GALLONS.

Cold Soft Water, One Gallon.

Cyder, Eighteen Gallons.

Honey, Sixteen Pounds.

White Tartar, in fine Powder, Four Ounces.

Cinnamon, Cloves, and Mace, Three Ounces.

Rum, One Gallon.

No. XLVII.

CYDER RED WINE.

EIGHTEEN GALLONS.

Cold Soft Water, Three Gallons.
Cyder, Sixteen Gallons.
Honey, Ten Pounds.
Raw Sugar, Four Pounds.
Beet-Root, sliced, Four Pounds.
Red Tartar, in fine Powder, Six Ounces.

Sweet Marjoram and Sweetbriar, Three Handfuls.

Rum, One Gallon.

No. XLVIII.

CYDER WINE.

EIGHTEEN GALLONS.

Cold Soft Water, Four Gallons.
Cyder, Fifteen Gallons.
Honey, Twelve Pounds.
Tartar, in fine Powder, Two Ounces.

Ginger, in Powder, Six Ounces.
Sage and Mint, Two Handfuls.

British Spirits, One Gallon.

No. XLIX.

GRAPE RED WINE.

EIGHTEEN GALLONS.

Cold Soft Water, Five Gallons.
Black or Red Grapes, Forty Pounds.

Cyder, Nine Gallons.
Raw Sugar, Twenty Pounds.
Barberry Leaves, Three Handfuls.
Beet-Root, sliced, Two Pounds.
Red Tartar, in Powder, Four Ounces.

White Elder-flowers, Six Handfuls, or
Sasafras Chips, Four Pounds.

Brandy, One Gallon.

No. L.

GRAPE RED WINE.

EIGHTEEN GALLONS.

Cold Soft Water, Twelve Gallons.
Grapes, of any colour, Sixty Pounds.

Treacle, Twenty Pounds.
Beet-Root, sliced, Three Pounds.
Red Tartar, in Powder, Four Ounces.

Rosemary Leaves, Four Handfuls.

Brandy, One Gallon.

No. LI.

GRAPE RED WINE.

EIGHTEEN GALLONS.

Cold Soft Water, Eight Gallons.
Grapes, of any sort, One Hundred Pounds.

Raw Sugar, Twenty Pounds.
Beet-Root, sliced, Four Pounds.
Barberry Leaves, Four Handfuls,
Red Tartar, in Powder Six Ounces.

Coriander Seed, bruised, Two Ounces.

Brandy, Six Quarts.

No. LII.

GRAPE WHITE WINE.

EIGHTEEN GALLONS.

Cold Soft Water, Thirteen Gallons.
White Grapes, Fifty Pounds.

Refined Sugar, Twenty-five Pounds.
White Tartar, in Powder, Three Ounces.

Clary Seed, bruised, Three Ounces, or
Clary-flowers, Six Handfuls.

Rum, One Gallon.

No. LIII.

CLARET VINE-LEAF WINE

EIGHTEEN GALLONS.

Cold Soft Water, Eighteen Gallons.
Claret Vine Leaves, Three Pecks.

Raw Sugar, Fifty Pounds.
Barberries, Six Quarts.
Red Tartar, in Powder, Eight Ounces.

Roses, Six or Eight Handfuls.
Sasafras Chips, Three Pounds.

Brandy, One Gallon, or more.

Macerate the Vine Leaves in the water three days, and then proceed with the General Process.

No. LIV.

CLARET VINE-LEAF WINE.

EIGHTEEN GALLONS.

Cold Soft Water, Eleven Gallons.

Claret Vine Leaves, Two Pecks.

Cyder, Nine Gallons.

Raw Sugar, Thirty Pounds.

Red Tartar, in Powder, Six Ounces.

Cinnamon, in Powder, Two Ounces.

Two Nutmegs, in Powder.

Brandy, One Gallon.

Proceed as in No. 53.

No. LV.

CLARET VINE-LEAF WINE.

EIGHTEEN GALLONS.

Cold Soft Water, Eighteen Gallons and a Half.

Claret Vine Leaves, Two Pecks.

Raw Sugar, Forty Pounds.

Red Tartar, in Powder, Eight Ounces.

Rosemary Leaves, Six Handfuls.

Six Oranges, Peel and Juice.

Brandy, One Gallon, or more.

Proceed as in No. 53.

***In consequence of the solicitations of several Ladies and Gentlemen, the following excellent stomachic cordial, called Ginger Wine, have been added.

No. LVI.

GINGER WINE.

EIGHTEEN GALLONS.

Cold Soft Water, Nineteen Gallons.
Malaga Raisins, Fifty Pounds.
White Tartar, in Powder, Four Ounces.

Ginger, in Powder, or bruised, Twenty Ounces.
Eighteen Lemons, Peel and Juice.

Brandy, Two Quarts, or more.

No. LVII.

GINGER WINE.

NINE GALLONS.

Cold Soft Water, Ten Gallons.
Raw Sugar, Twenty Pounds.
White Tartar, in Powder, Three Ounces.

Ginger, in Powder, or bruised, Ten Ounces.
Twelve Lemons, Peel and Juice.
Sage Leaves, Two Handfuls.

Rum, Two or Three Quarts.

No. LVIII.

GINGER WINE.

THREE GALLONS.

Cold Soft Water, Six Gallons.
Raw Sugar, Fourteen Pounds.
White Tartar, in Powder, One Ounce.

Ginger, in Powder, or bruised, Six Ounces.
Four Lemons, Peel and Juice.
Orange-Thyme, One Handful.

Rum Two Quarts.

No. LIX.

GINGER WINE.

THREE GALLONS.

Cold Soft Water, Three Gallons.
Raw Sugar, Eight Pounds.
Yeast, Four Table-Spoonfuls.
Three Lemons, Peel and Juice.
Ginger, in Powder, Three Ounces.

Spirits, Three Pints.

After the *first division* has fermented two days, strain it off *fine*, add the spirit to it, and cask, or bottle the wine.

No. LX.

GINGER WINE.

THREE GALLONS.

Cold Soft Water, Three Gallons.
Raw Sugar, Seven Pounds.
Yeast, Three Table-Spoonfuls.
Ginger, in Powder, Three Ounces.
Lavender Leaves, One Handful.

Spirits, One or Two Pints.

Proceed as in No. 59.

FIFTY-NINE

IMPORTANT AND USEFUL VINARIOUS OBSERVATIONS.

Most *of the following numerous and valuable Observations will be found of considerable Service in the making, and Management of Wines, and in the Cellar. And* all *of them, it is presumed, are calculated to be of beneficial Importance to every Domestic Wine Maker.*

For the more ready comprehension, regulation, order, and perspicuity, the departments of this work have been divided *for the sake of distinction. Nevertheless any one part of this work will be found of little service to any person without the whole. So that the* General Process *would be of small consequence without the following observations. Indeed the whole book forms links of the same chain.*

1.—Of all the numerous wines herein treated of, no mention is made of their goodness or quality. This is left to the performance, in making, and palate after made, of each individual. However, many are superior to others, and if they are well made, and age given them, they will be found potent, and may well pass for any foreign wines they may assimilate.

2.—Those who like a *dry wine,* should put into the vat, at the commencement of the vinous fermentation, an ounce or two of calcined gypsum, in fine powder.

3.—The goodness of wine much depends on the vintager's care and attention to the various processes.

4.—Those persons who have an

abundance of fruit, should use more of it and less water in proportion.

5.—Individuals need not be alarmed, to find their *new wines* drink sometimes *rough*, and at other times *mellow*. This will happen according to the weather, or season of the year: age ought to be given to such wines.

6.—*New casks* are always to be well scalded and seasoned, before they are used.

7.—After the vintage is over, and the *new wine* is in the cask, the vat and all other utensils should be *cleaned immediately*, and exposed to the external air for some hours at least.

8.—In bottling of wine, it is an *inde*

cent way to put the end of the cork into the mouth to bruise it, besides, under certain circumstances, it may convey something more than an unpleasant *goût.*

9.—To make wine well, and with facility, persons should have all the requisite apparatus, namely the *vats, vat-staff, fruit-bruiser, strainer, hair-bags, wine-press, thermometer, and bottling machine.*

10.—No wines are worthy of the name, or constitutionally good, grateful to the stomach, or exhilarating to the mind, *that have not* passed through a vinous and spirituous fermentation. Wines that have not undergone those processes contain no spirit, but what is given to them.

11.—Small quantities of wine made

at once, require but a short time in the fermentations; large quantities on the contrary require more.

12.—No fruit intended for wine, should be used *green or unripe* (if possible). Fruit not arrived at maturity, has little or no saccharine; consequently contains *not* the spirituous principal.

13.—If the season proves bad so that some fruits are not sufficiently ripe, immediately after the vinous fermentation, and the *must* of such fruit is put into the cask, it is to be *rolled* two or three times a day, for a week or two. A spirituous fermentation will soon commence, the bung of the cask must then be taken out, and the hole covered with a bit of light wood or canvas, and as any scum arises, it should be taken away. When

the scum disappears, fill up the cask, and bung it up. But a vent-hole must be left open for a week.

14.—Wines will diminish, therefore the cask must be kept filled up *(to preserve them)* with some of the same wine, or some other that is as good or better.

15.—Wines must at all times be kept in a *cool cellar*, if not, they will ferment. If wines are kept in a *warm cellar*, an acetous fermentation will soon commence, and the result consequently will be vinegar.

16.—The more a wine frets and ferments, the more it parts with its strength and goodness; when wines are found to work improperly in the cellar, the vent-peg must be taken out for a week or two.

17.—If any wine ferments, *after* being perfected, draw off a quart, and boil it, and pour it hot into the cask, add a pint or a quart of brandy, and bung up a day or two after.

18.—Or, Draw off the wine, and fumigate the cask, with one ounce of flower of brimstone, and half an ounce of cinnamon, in powder. Mix the two together, and tie them up in a rag. Turn the bung-hole of the cask downwards, place the rag under the bung-hole, and set fire to it, so that the *gas* ascends into the cask. As soon as it is burnt out, *fill up the cask* with wine, and bung it up tight.

19.—A strong and large quantity of wine will keep a long time: a weak and small quantity a short time.

20.—*To sweeten a foul cask,* set fire to a pound or more of *broken charcoal,* put it into the cask and immediately fill the cask up with *boiling* water.—After this, roll the cask once or twice a day for a week; then pour out the charcoal and water, wash out the cask with clean *cold* water, and expose it to the external air for some days.

21.—*Poor wines* may be improved by being racked off, and returned into the cask again; and then putting into the wine about a pound of jar or box raisins, bruised, and a quart of brandy.

22.—Or, Put to the wine two pounds of honey, and a pint or two of brandy. The honey and brandy to be first mixed together.

23.—Or, Draw off three or four quarts of such wine, and fill the cask up with strong wine.

24.—*Flat wines* may be restored by one pound of jar raisins, one pound of honey, and half a pint of spirit of wine, beaten up in a mortar with some of the wine, and then the contents put into the cask.

25.—*To take away a musty or disagreeable taste in wine*,—Put into the cask three or four sticks of charcoal, and bung up the cask tight. In a month after take them out.

26.—Or, Cut two ripe medlars, put them in a gauze bag, and suspend them from the bung-hole into the wine, and bung up the cask air-tight. A month

after take them out, and bung up the cask again.

27.—Or, Mix half a pound of bruised mustard-seed, with a pint or more of brandy, and stir it up in the wine; and two days after bung up the cask.

28.—*Strong wines* may be often racked to considerable advantage. However, great care must always be taken that the vessels and cask be perfectly clean and sweet.

29.—*A very weak wine* cannot be racked off too soon, provided it is in a proper state for that purpose.

30.—*Most home-made wines* require racking soon after made, and again in a

few months after. One reason for often racking such wines, is in consequence of their small quantity.

31.—Nevertheless, a very powerful and saccharine wine may be kept much longer on its *lees*.

32.—*Racking* should be repeated as long as any sediment is in the bottom of the cask.

33.—It has been a most absurd practice with many families to use *green gooseberries*, in order to imitate Champagne wine. It has been remarked, in another part of this work, that green fruit is, by no means, fit or proper for the making of *any wine*. Or, indeed, is green fruit at all necessary to making an imitation of Champagne wine.

34.—*To pass white wine off for Champagne.*—Rack it often from its *lees;* and when very brilliant, bottle it off:—this must be done between vintage time and the month of May.

35.—*To make wine sparkle like Champagne.*—Take great care to rack off the wine well, and in *March* bottle it as quick as possible. The bottles must be very clean and dry, and the corks of the best sort, made of velvet or white cork. In two months after, the wine will be in fine condition to drink.

36.—*For foul or ropy wines.*—Take half an ounce of burnt allum, half an ounce of chalk, in powder; the white of an egg, and one pint of spring water; beat the whole up in a mortar, and pour it into the wine; after which, roll the

cask ten minutes; and then place it on the stand, leaving the bung out for a few days. As soon as the wine is fine, rack it off.

37.—Or, Take an ounce of ground rice, half an ounce of burnt allum, and half an ounce of bay-salt; beat the whole up in a mortar, with a pint or more of the wine, pour it into the cask, and roll it ten minutes. The cask must not be bunged up for a few days. As soon as such wine becomes fine, rack it off.

38.—Or, Bring the cask of wine out of the cellar, and place it in a shady situation to receive the circulation of the air; and take out the bung. In three weeks or a month rack it off into a sweet cask, which fill up, and put into the wine an ounce of cinnamon, in the stick; and bung it up tight.

39.—*For green or harsh wines.*—Take an ounce of salt, half an ounce of calcined gypsum, in powder; and a pint of skimmed milk: mix those up with a little of the wine, and then pour the mixture into the cask; put in a few lavender leaves, stir the wine with a stick, so as not to disturb the lees, and bung it up.

40.—*For sharp, tart, acid wines.*—Mix one ounce of calcined gypsum, in powder, and two pounds of honey, in one quart of brandy; pour the mixture into the wine, and stir it so as not to disturb the lees; fill up the cask, and the following day bung it up:—rack this wine as soon as fine.

41.—Or, Mix half an ounce of the salt of tartar, half an ounce of calcined gypsum, in powder, with a pint of the wine;

pour it into the cask, and put an ounce of *cinnamon in the stick;* stir the wine without disturbing the lees, fill up the cask, and the day following bung it up.

42.—Or, Boil three ounces of rice, when cold put it into a gauze-bag, and immerge it into the wine; put into the wine also a few sticks of cinnamon, and bung up the cask. In about a month after, take the *rice* out.

43.—*Sour wines.*—Take calcined gypsum in powder one ounce, cream of tartar in powder two ounces; mix them in a pint or more of brandy, pour it into the cask; put in, also, a few *sticks of cinnamon,* and then stir the wine without disturbing the lees. Bung up the cask the next day.

44.—*To fine or clarify wines.*—Boil a pint of skimmed milk, when cold mix with it an ounce of chalk in fine powder, pour it into the cask, and roll it ten minutes. The following day bung up the wine, and rack it off as soon as fine.

45.—Or, Take an ounce and a half of gum arabic, in fine powder, and an ounce of chalk, in powder; mix those up with a pint or more of wine, pour the mixture into the cask, roll it ten minutes, and then fill it up. Bung it up the next day, and rack off the wine as soon as fine.

46.—Or, Take the yolk and white of an egg, half an ounce of chalk, in powder, and half an ounce of burnt allum, in powder; beat those up in a mortar with a pint of spring water, and pour

the mixture into the wine, roll the cask; then fill it up, and bung it up the next day.—Rack off the wine as soon as fine.

47.—If persons wish to preserve the fine flavor of their wines, they ought, *on no account*, to permit any bacon, cheese, onions, potatoes, or cider in their wine cellars. Or, if there be any disagreeable stench in the cellar, the wine will indubitably imbibe it; consequently, instead of being fragrant and charming to the nose and the palate, it will be highly noxious.—In short, a wine cellar ought to be kept perfectly *clean and sweet*.

48.—At the finish of the vintage, when the brandy or spirit is put to the wine, it is particularly recommended that a quarter of an ounce of *crystal camphor, in*

the lump, be dropped into the bung-hole of each eighteen gallons of wine.

49.—When *finings* are given to any wine, the vent-peg must be left out for some days after.—Thus admitting a small portion of air, it will greatly expedite the clarification of the wine.

50.—Most families never make *elder* wine without *boiling* the berries, &c. over a fire, skimming, and so on. The Process in this work for making this medicinal wine, being so diametrically adverse, it may be thought incompatible by those used to the *old mode*. It is, therefore, necessary to remark, that they have only to put *this* Process into practice, and convince themselves of the superiority, most particularly as to strength, and vinous briskness.

51.—The whole, or any part of the apparatus for wine making (particularly well adapted wine presses) may be had of Baker and Son, No. 65, Fore Street, Cripplegate, and 309, Oxford Street, London.

52.— As the *well corking of wine* is of considerable consequence, the corks best for this purpose are those called sattin, velvet, or white corks, of eight or ten shillings a gross. Persons using them will find many advantages thereby.

53.—The *Thermometers* recommended in the process of wine making, for family use, are of the scale of *Farenheit;* the stock part of it should be of thick wood (and not of metal) about ten, twelve, or fourteen inches long. The price of such

Thermometers are about as many shillings.

54.—The *fruit bruiser* to be made in shape and size of a small sugar-loaf; with a stout handle about three feet long well fixed in the small end of the bruiser.

55.—The *vat-staff* should be made from three to four feet long, pretty strong, and the end that goes into the vat, must be three or four inches wide, with the edges lowered; the handle part to be made convenient to the hands.

56.—Many of the wines here mentioned require no press, but *strainers* which ought to be made the shape of the letter V, but longer; of thick strong canvas, well fastened to a hoop, with

cords, and a hook to suspend it, in order to give time to the *must* or wine to percolate.

57.—The greatest attention ought, at all times, be paid to the apparatus for wine making, particularly so to the cask and all the vessels, that they are *perfectly sweet and clean:* this is an important point to the preservation and fine flavor of all wines.

58.—The Dutch Red Currant differs from the old English Currant. The English is smaller than the Dutch and its taste is very sharp and tart. The Dutch is something larger and when perfectly ripe it is deliciously rich and highly charged with saccharine, of course a valuable fruit for making wine, as it requires but a small portion of sugar and

little or no spirit. This currant is particularly recommended to Wine Makers for cultivation; it may also be known by its leaf, which much resembles the gooseberry leaf.

59.—Such families who cannot procure bottles, their wine may be kept in the cask, and when the wine is of good age it may be tapped and drawn from the cask as it is wanted. However no wine is to be drawn off until *two days after* it is tapped. And constant care and attention is requisite, that the cask be at all times kept air-tight and that as little air as possible be admitted when the vent-peg is moved.

THE

BRITISH VINTAGE;

CONTAINING

The celebration *of the principal part of a recent domestic Vintage. Inclusive of a very instructive and interesting* Experimental Lecture *on the Vinous and Spirituous Fermentations of Wine Making.*

This was a vintage of about three hundred gallons of wine. And according to a former promise, I sent notice to a few ladies and gentlemen in the village, that my vintage was begun ; requesting also that they would do me the pleasure of

their company to dine. Five ladies and two gentlemen honored me with their company *Mrs. Moam*, the *Widow Conway*, my *Aunt Hambleton* and *Miss Wood.*

The occurrence was highly interesting to the latter lady, as she was on the point of being led to the Hymeneal Altar by young Farmer *Moam*: *a match made up by the old folks.* I thought it a shame so much beauty and loveliness should be sacrificed to a lout—I received the fair ones with a military salute, escorted them through the hall to my study, where they discovered *Miss Jurtina Meadows*—who had taken precedence; an amiable and beautiful young lady. The morning *Regale* consisted of home-made bread, clotted-cream, fruit, *vernacular* Claret and Madeira.—Ladies, said I, you are come to celebrate part of an English *Vintage*; a circumstance uniquely novel in the annals of our country. Therefore I have an injunction to lay on you all, that you throw off the accustomed formality

of visits, and let mirth and pleasure be the *Order of the day*. Agreed most cheerfully on all sides, and *Mrs. Moam* in a loud voice proclaimed, *Amen!* She was a plain but very good woman.—Pray, said one of the ladies, how did you *Mrs. Conway* come on this year with *your* wine making?—Oh! Said she, do not mention it, do not say a word about it.—Do you, *Sir*, said the ladies know any thing concerning it?—Yes, and as the *Widow* declines giving you any information I will relate to you a short report of it, while you partake of the regale.—You are already apprized that *Mrs. Conway* was uncommonly busy with her tremendous large vintage, of *nine bottles*, for a month. At last, being bewildered and perplexed, she sent for your humble servant, praying I would assist her or put her in a right way; either of which, with the greatest pleasure, I would have done, but it was impossible; not from its immense quantity, but you shall hear:

She had been so long puddlemucking, that her clothes were so bespattered, it would have puzzled her nearest relation to have known her, only from two circumstances; of which you have long known; that she has a habit of giving an amorous side glance, and winking with her left eye at the same time, a playfulness which I think few *old* ladies subject to. The apparatus consisted of a variety: dairy milk-pans, pots and kettles, a skimmer, the kitchen poker and rolling-pin, a strainer made of an old flannel*****, and other vile utensils. In short the *whole* vintage was spoiled and thrown into the hog trough.

After much mirth, the good and truly charitable *Widow*, called aloud to see *my* vintage.—Very well, my dear madam, said I, you shall, and therefore ladies permit me to lead the way.

We proceeded through the house to a little shrubbery close to the vintage, near which was suspended a Thermometer.

This, said I, ladies, gives me the atmospheric temperature, which is now 60 degrees, I call it my *ascertainer*. — Pray, said *Miss Wood*, what relation has this instrument to your making wine? Come, said I, into the laboratory and it shall be explained.

There are two other Thermometers, this my *Regulator*, and that my *Experimentor*; the *ascertainer* informs me the variations of heat and cold of the external air, and I modulate the temperature of this place accordingly, which the *Regulator* indicates 64 degrees, which is 4 degrees warmer than the external air. These are the large vats which contain the fruit, &c. for making wine; the materials were put together two days since, and from the external appearance and smell of the vats a *vinous fermentation* is commenced; but this *Experimentor* (plunging it into one of the vats) will inform us correctly. On taking it out I found an increase of caloric, an efferves-

cence had already taken place; the Mercury stood at 70 degrees; all is well, said I, the vinous fermentation is begun.—My little audience were delightfully surprised. The graceful *Jurtina*, who possessed more superior taste for arts and sciences than all the rest, was in raptures; her celestial blue eye, in consequence, gazed on me with admiration—not to be described. We will now, ladies, take a walk to the top of the garden, and by our return you will perceive those effects increased.——— Having arrived, this, said I, airy and picturesque spot, you know *Miss Meadows*, is the favorite retreat of your *Uncle Henry Grinston*, and particularly so of *Parson Rubicund*; your Uncle, for wit and anecdote, the Parson for logic, and when *Dr. Plenist* joins, the topics are generally highly interesting. I do not remember a visit of the *Reverend Sir*, when he did not say, that, "To enjoy a few social friends in this fumigatory, with a bottle of *Vernacular* and a *Broseley of Elcham*,

was to him a treat of a superior kind."—The gay *Widow* gave me two or three of her playful winks, said she should never be able to use, with accuracy, the thermometers.—*One thermometer,* said I, will answer small purposes.—I have been in the wrong, said she, all my life, and unless you favor me with instructions I shall never be right.—Many have said the same Madam; and you know, I have promised to write "A Treatise on Domestic Wine Making".—A book, said the scientific *Jurtina* on the subject will be worth ten thousand dirty novels; and I already clearly discover *we* have all been in the dark relative to the *proper method* of wine making: a *treatise,* my dear Sir, will be a great national good, and no *good* housewife should be without one. You will deserve well of your country, and the sincere blessings of US all.—*Mrs. Moam,* who had been vastly impatient, went down to the Laboratory by herself, and returned in great haste.—Come along,

come along, said she, it is all in an uproar, some conjuring stuff has been put into the vats I am certain; it is puffing and blowing like our old cart-horse.—We repaired immediately; *Miss Wood*, all life and spirits, nearly jumped over her Mother, *that was to be*.—On our return, the ladies remained silent for several seconds.——They looked on the vats, on themselves, and on me with astonishment.—I am, said the *Widow*, of opinion with you *Mrs. Moam*, that some conjuration has been used; the contents is all in motion, all alive!—Yes, said *Mrs. Moam*, and absolutely boiling without a fire!—Ladies, said I, suspend your wonder, and I will explain.—The effects now before you has long since been properly nominated a *Vinous Fermentation*. This *vinous fermentation* has been produced by the component parts of the vats. Namely, fruit, water, saccharine, heat, and air, in a temperature of 64 degrees, which the *regulator* now stands at. The

present state of the fermentation is too high, too rapid, and therefore it must be reduced, by lowering the temperature of the laboratory and admitting less access of air. It is of the first importance to carry on a *medium* vinous fermentation, so that the operation be not too quick, or too slow: for, in either case, the wine would not be strong or good. Many chemists and others have called this operation a vinous or *spirituous* fermentation. This surely is wrong. It cannot be *spirituous*, for it is the elaboration of the vinous fermentation that *produces* spirit, and it is a fact well known, that spirit *cannot be obtained* by distillation from any materials that *has not* passed through a vinous fermentation, nor is any additional spirit produced *by distillation* more than the wine contained *previous* to that operation. Hence follows the goodness and wisdom of the CREATOR in giving to fruit a property or matter to preserve them in a *liquid state*. At the little *converzationi*,

said the lovely *Jurtina*, you and I had the other day, you mentioned, I think, *gasses*; will you now have the goodness to describe them experimentally?—Is there any thing that the amiable *Jurtina* could request, which would not be instantly complied with.—*Jurtina* gave me a graceful *dip*, with an impressive look that said something was in her mind;—I could not comprehend. I proceeded:—the crisis or time of a vinous fermentation commencing, rests on relative circumstances; but principally on the quantity and quality of the matters, and temperature of situation. Immediately after the component parts are put together, in the vat, plunge a thermometer into the centre of the *husk*, and it will be found on taking it out that the temperature is the same, or nearly, as the place where the vats are situated. Plunge the thermometer in, the next day, and if a vinous fermentation has commenced, the thermometer will rise in degrees according to the

state of the process. Afterwards, the contents will gently rise and swell, with a slight hissing. Plunge the thermometer in again, a considerable time after, when it will be observed, on taking it out, that an increase of caloric, an expansion in bulk, a considerable effervescence, the agitation increased, the hissing more frequent and stronger, and the whole will be as you now see the contents of those vats.—I have paid, said *my Aunt,* great attention to your important description, and should be happy to hear more, but I feel strangely affected.—The other ladies said the same.—Permit me, said I, just to explain these phenomena, and then we will remove. Look on the superfices of the vats, there you see repeated discharges of air;—this is *hydrogen and carbonic acid gasses.* These *gasses* are capable of causing immediate death, if respired into the lungs without the admixture of atmospheric air, and no doubt it is a very small portion of the *hydrogen gas* that is the *cause*

of those sensations you now feel. — My *Aunt* (who, like most Scotch ladies, was on *very good terms with herself)* crested up and said: God bless you, my dear Sir, for explaining to us those wonderful effects and secrets of nature!———

We will now, ladies, walk up to the Temple of Bacchus in the vineyard, and there finish the description of the *gasses* and *vinous fermentation.* — Proceeding through a vista of the large lawn, the sympathizing *Jurtina,* supposing me to be languid, left me unperceived, and returned in an instant with a large glass of Claret. —It was irresistible—presented by so Divine a Personage!—She then took my arm and we proceeded, after the ladies, up to the Temple. Being all seated, and my charming companions again in high spirits, *Miss Wood* requested I would have the goodness to go on with the lecture. — I have, ladies, said I, already informed you of the baneful effects of *hydrogen* and *carbonic* acid *gasses,* you

therefore see how indispensably requisite it is, that *your* vintages should perform this grand operation of vinous fermentation, in order to *throw off* those *gasses* and render your wines useful and beneficial to human nature. — Wonderful, indeed, said the *Widow;* yet how is it that *fruits* are so wholesome if they contain those *gasses?* —— When fruits, said I, grapes in particular, have arrived at their *pure state of maturity*, they are extremely salutary, and constitutionally good; because, at this crisis, they contain, in an undecomposed state, the component parts of generous wine. When a vat is charged with a considerable quantity of fruit, in *this prime* state, with the requisite circumstances, and the oxigen of the air, the whole mass is soon converted into an *electrical fluid*, by the stimulating powers of the hydrogen in all parts of the vat, which rouses the contents into action;—an effervescence ensues; the hydrogen unites with the ca-

loric, and produces hydrogen and carbonic acid *gasses*. Hence arise those injurious effects when more than a glass or two is drunk, at one time, *of family-made wine*, which has *not had a vinous fermentation*, and contain those *gasses*. Such wine affects the lungs, disorders the stomach with nausea, dispirits the heart, stupifies the brain, and injures the whole animal functions. The *cause* of those pernicious qualities are numerous and various; the following are a few:—That of acidness in using unripe fruit, lusciousness in over-charging the wine with too much saccharine, a thick and mucilaginous consistence, a want of racking and judicious fining, and all those together are often the cause.

Charming and interesting, indeed said the *Widow*, I now begin to comprehend the nature and use of vinous fermentation, and the important assistance of a thermometer. — Yes, observed *Jurtina*, with a countenance that display-

ed consummate comprehension, yes, evidently a vinous fermentation is of the *first* importance; the thermometer I consider as an auxiliary *not* to be dispensed with. By the application of this instrument, hazard, great trouble, waste, inaccuracy, &c. may be avoided. Nay, more, said she, it reduces, in some degree, art to a beneficial science, and will enable *us* to make *our* little vintages with ease and pleasure.———

Ladies, at the expiration of the vinous fermentation, the *must* is drawn off, and the *husk* is pressed, the new wine is then mixed together and put into the cask; a cessation takes place.—Shortly another fermentation commences, without which, wine would not be perfected; I call it the *spirituous* fermentation. If this *spirituous* fermentation be not given the *must*, and the remaining *gasses* are not discharged, it will certainly render the wine more *frisca*, but far less generous and wholesome. Nevertheless, if

this *spirituous* fermentation be continued *too long*, an *acetous* fermentation ensues, and the result will be vinegar.

This spirituous fermentation purifies the wine, precipitates the grosser particles, the mucus and tartar to the bottom of the cask, discharges the remaining *gasses*, gives the wine limpidity, fragrance, and a choice wine *goût*, and makes it salutary and exhilarating; in short, renders it worthy the name of WINE.

Richard, just at this time, by a telegraph at the house, gave us to understand, that *Dinner was serving up*.—Advancing towards the house, the ladies requested to make *their* kindest acknowledgments for the useful information they had received, and that they would, at all *their* vintages, follow the important precepts I had so significantly imparted to them.—We arrived just as dinner was on the table. Grace being said, *Miss Meadows* placed her lilly hands on the back of a chair, with a look to me that

said, "Shall I sit here?" I answered with a nod. It was that chair which the lady of the house would have taken, had there been *one*. I could not comprehend her motive.—A very charming dinner, indeed, said the widow; but pray, my good Sir, what is that dish *(pointing to one.)*

It is a dish of my own invention, Madam, and I have named it Salmon-Royal: it is salmon roasted and basted with vinegar; the sauce is composed of cream and curry.—The ladies all partook, and declared it the richest dish of fish they had ever tasted. The incident, ladies, said I, which first led to this dish was as follows:—

In one of my little tours through North Wales, we stopped a couple of days at Beth-Gellert, which is but a short distance from Snowdonia; (I say *we*, because three gentlemen were with me). During our stay at this place, we visited Pont-Aber-Glaslin, about a mile distance,

which separates, or rather links together, Merionethshire and Carnarvonshire. Here we saw a man and a boy harpooning salmon, and the man having caught a very fine one, we agreed for half of it. In consequence of the following account, and having curry with me, I proposed that the salmon should be roasted, and dignified with the name of Salmon Royal. —We soon discovered the harpooner to be a very intelligent man, and well acquainted with the history of his country. He gave us, in pretty good English, some very interesting accounts of this ancient minor Salmon Fishery. One of which was that, said he, it is handed down from family to family, that in the Edwards time and after them, this spot where we *now* are was a Royal Fishery; and the king, princes, and nobles came here annually to hunt the salmon. And what, says he, moreover, supports the truth of this tradition is, that I have often heard my grandmother say, that a gentleman, at

Conway, had then (for she had seen it) a vellum book on the subject of salmon hunting, entitled: The Royal Salmon Hunt, of Pont-Aber-Glaslin.

Just at this moment it so happened that a radiation was playing between *mine* and the blue eye of *Jurtina*; in consequence, I gave her the signal to take a glass of wine.—I receive, said she, your challenge with infinite pleasure and ladies, you will join us in glasses round.

Pray, my dear sir, said one of them, is this excellent wine *really of your own making?*—I will answer for that said *my Aunt*, he sets a noble example by keeping no other wines in his cellar but of his own making.—Those wines, said I, which I call Claret and Madeira, are of my own vintage, and have been about three years in cask, and nearly one in bottle; if wines will ever be good, they will be so under such circumstances.

Dinner over, and the cloth removed,

shortly after which two gentlemen who had been invited, made their appearance. The *Reverend Mr. Rubicund,* and *Mr. Henry Grimston,* Uncle to *Miss Meadows.*—We were all not a little delighted to see them.—Pray gentlemen, said the ladies, why did you not honor us with your company sooner?—I had some funereal duty to perform said the *Parson.*—And I, said *Mr. Grimston,* an accident to attend to.—This last report much affected the tender bosom of *Jurtina.*—I knew, said she, my dear Uncle, that your absence was owing to some unforeseen matter: but pray have the goodness to let us know what has happened;—no life I hope lost.—Why no thank God, said her Uncle, none.—Just as I was coming out of our house to join you, a poor young man from the next village, riding full speed for *Doctor Plenist,* was thrown off his horse, which ran away, and the unfortunate lad lay senseless on the ground. I called for *William* and

we carried him into the house; he bled copiously from the head; however, on examination I found he was safe from fracture, the wound was not deep, yet he was so stunned, that he did not recover for some hours:—unfortuuately *Doctor Plenist* was not at home, so we could have no assistance from him.—*Mr. Grimston*, said *my Aunt*, you should have given him some of your currant wine.—It was given, but it made the poor soul sick.—Why then, sir, you should have administered your *best gooseberry* wine.—That also was, but it made him worse. I *now* do not wonder at it, said the *Widow*; for you make all your wines *without vinous fermentation*; which is sure to disagree with a sick person, or a delicate stomach.

But pray, sir, said *Jurtina* how is the poor fellow now.—Why said *Mr. Grimston* thank God he is convalescent, and I have sent him home in my carriage under the care of William, who knew him.—You, sir, said *Mrs. Hambleton*,

are constantly doing good, both to the sick and the distressed, and God will hereafter reward you for all.

Happiness being again restored to my guests, a general conversation ensued relative to the vintage of the day and the wines on the table.—What is *your* opinion, ladies, said *Parson Rubicund*, of the wines before us.—Why indeed we have been already admiring them, said the ladies, and we cannot perceive any difference between them, and the wines imported—named Claret and Madeira.—Certainly not, said *Mr. Rubicund*, and to shew you that your judgments are well founded, our worthy *Host* will, I am sure, have the goodness to relate the opinion given on those choice wines, by two London Wine Merchants, whom I introduced, who are great connoisseurs in wines.—I will with pleasure acquaint the ladies, said *I*, and the more so, because *I* consider them as *parties concerned* in

wine making, therefore it is proper they should know, to what an extent of excellence wine making may be carried *in this country*.—These wines ladies, we are now drinking you well know are of my own vintage, they were tasted, or rather drunk of a few weeks since by the merchants just mentioned, who declared them to be *foreign wines*. And notwithstanding the good Parson here, and myself affirmed the wines to be of my own vintage; the gentlemen only made a variation from their first declaration, by saying that, if the wines were not absolutely foreign, they were *equally* good to the best imported of either sort; and so high they said was their opinion of both the Claret and Madeira, that if I were inclined to part with them, they would give me six shillings a bottle for all I had.—Mercy on us, said my *Aunt*, what an inducement, ladies, this account is to *us*, to pay every attention to *our* wine making; not only in consequence of its

great value if *well made,* but also that of its being absolutely as *good as foreign wine,* nay better.———

Under the rose! I had dignified *Jurtina* with the classic appellation of *Sappho;* in consequence of that, in her unbending moments, she wrote stanzas terse, and chastely saphic.—

I now called the attention of the company to the *Order of the day.—Richard* had placed the fruit on the table.—All eyes were on the *dessert,* which was superbly elegant; the decorations had been performed in the morning, by the fingers of the *graceful Jurtina,*—The centre dish was an elegant assemblage of various grapes, interspersed with flowers and vine leaves; the base supported by demi cones, the summit sorrounded with a garland of roses and vine leaves, exquisitely, and uniquely composed: nothing of the kind could ex ceed in beauty the *toute ensemble.*

Many a toast and sentiment were now given, "The British Vintage,"

first, by *Mr. Grimston*, and *Parson Rubicund* passed the glasses round merrily.

Miss Meadows who had settled the following amusements in her mind; observed to the company that the ancients *did*, and the moderns *do still, celebrate* their vintages with *dance and song*. She therefore proposed a song from each of us, the first to be presented with the finest bunch of grapes; and the last to receive the Civic Wreath. This passed unanimously; and *Miss Wood* gained the first prize, by singing a very delightful song; which much pleased her mother *to be.—Mr. Grimston* sung next, "*The Brave British Soldier*," in a noble style; and then toasted "*The Duke of York*." This was followed by a song from the *Widow*, namely, "*I sigh for a Husband at Sixty*." This song set the table in a roar of laughter. She looked uncommonly gay all the time, and followed up the stanzas with her sportive winks and

blinks, so that a *lover* would have lowered her age full twenty per cent.

The good *Vicar's* nose was now highly tinged with claret, and being called on for a song, although a strong advocate for the honor of his cloth, he sang an elegant one, "*The Bower of Felicity*;" a song he had often sang in the fumigatory. This pleased the festive board so much, that he sang it again; and in a mixed bumper of Claret and Madeira, gave "*The single married and the married happy.*" This much pleased the ladies, particularly the *Widow.*— My *good Aunt* made an attempt to sing a little rural song, but her memory was not equal to her inclination; and *Mrs. Moam*, having neither pipe nor song was excused.—It now came to the melodious voice of *Miss Meadows;* the following little pastoral, the *lovely Sappho* sang with considerable pathos, uniting the superior excellence of *Billington* and *Catalani.*

JURTINA'S PASTORAL.

Sweet, sweet, are the odours of morn,
The uplands, the valley, the grove,
The cowslip, and blossoming thorn,
Yet sweeter, by far is my love.

How delightful, his vineyard, his cot,
Where rational amusements, combine,
Oh! how happy, would indeed be my lot,
Could I say to myself—*He is mine.*

Affection still dwells on my heart,
And there it will ever remain,
Ah! no, it shall *never* depart,
But be kept as a *balm,* for my swain.

Unobserved by the company, *Jurtina* contrived that I should give the last song; and taking her pedal harp she accompanied me on it, the cords of which she touched with delicacy and attic grandeur.

ROSY WINE.

Hail! hail! ye Gods, the *vinous* bowl,
To drink full bumpers glads the soul;
Now fill—and blend the sweets divine,
Of coral lip, and rosy wine.

Chorus.

Now fill—and blend the sweets divine,
Of coral lip, and rosy wine.

Boys let the toast, the song, go round,
With mirth, and glee, and love abound,
Oft sip—and blend the sweets divine,
Of coral lip, and rosy wine.

Chorus.

Oft sip—and blend the sweets divine,
Of coral lip, and rosy wine.

Charge, charge, again the nectar pass,
We'll drink to Venus, and our lass,
And dance—and blend the sweets divine,
Of coral lip, and rosy wine.

Chorus.

And dance—and blend the sweets divine,
Of coral lip, and rosy wine.

To Ariadne we will homage pay;
Great Father Bacchus smiling gay,
We'll toast—and blend the sweets divine,
Of coral lip, and rosy wine.

Chorus.

We'll toast—and blend the sweets divine,
Of coral lip, and rosy wine.

After this song I gave, "*Lovely Women* and *Charming Wine.*" Which much pleased the Widow Conway.

Jurtina and her dear uncle followed with a most delightful duet.

A change of scene and mirth now began. All the servants, my own and those in waiting, were ordered into the Zeta, and given a bumper of wine each.—*Miss Meadows* now created *Bacchanalian Personages:*—Her uncle she considered as an *Ancient;* Parson Rubicund as *High Priest;* the Ladies as *Arcadian Nymphs;* herself as the *Goddess Ariadne,* and your humble servant as *Bacchus.*

The great arm chair, decorated with Ivy and Laurel, being elevated in the middle of the Zeta, the *High Priest,* with much importance, conducted me to it, and seated me therein. The *Nymphs* then formed a circle round me, *Ariadne* before me within the circle;—the *High Priest* presented the *Civic Crown* to Ariadne, who gracefully placed it on my head. He then presented her a large goblet of claret, which she tasted, and then administered to me the Libation

The whole room was convulsed with laughter. The Goddess and Nymphs then joined hands, and dancing round and round me, sang:—

Plant thy vine, and make good wine,
Great Bacchus, we implore thee;
With mirth and wine, we women kind,
Great Bacchus, do adore thee.

It is impossible to describe the mirth and glee of my delighted, happy company.

After some time, *Ariadne* took the harp and played to the *Nymphs*, who continued dancing and singing until a late hour, when the *High Priest*, proclaiming the day to be no more, closed the scene.

A parting glass, by way of eulogy, being drank, the company retired. *Jurtina*, embracing my hand with the tenderest affection, whispered in my ear: Call me no longer *Sappho*, but your—— *Ariadne*. God bless you!—Good night—good night,—good night!

Censure not this confession of the chaste *Ariadne,* it came from the heart, the very soul of *pure affection;* an amiable mind made up of that goodness as to render the cup of human life full of bliss and happiness.

But alas!—Fate, cruel fate! soon drew the *sable veil* over her angelic face. For the ever-to-be-remembered *Jurtina*'s soul was borne off to the regions of *eternal happiness,* and her name placed with the *Innocents* on the records of Heaven.

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